

424

The task of taking the animals to the river to drink and bathe, or of moving them to another area to graze (if pegged) is often the duty of young boys.

231
[462]

Rinderpest was introduced to the Philippines in 1888 and ten years later the disease appeared in Siaton, killing many carabaos. In 1920 and again in 1940 rinderpest struck in Siaton decimating the carabao herd. There is no specific native medicine for rinderpest, although many owners treated their animals with the same medicines used for diarrhea or dysentery in humans. A white film sometimes grows over their eyes and, if not cured, results in blindness. One medicine applied by the barrio folk to eyes so afflicted is a mixture of salt, powdered clay pot, and crushed red peppers. Native veterinarian specialists are called mangalapon; there was none in Caticugan but one lived in Sandolet. To my knowledge he never came to Caticugan to treat a sick animal; this was done by the owner.

232

Carabaos are sometimes bitten by a poisonous spider (lawalawa). As a result of the bite, both humans and carabaos are reported to suffer a swollen abdomen and to be unable to urinate; death sometimes results. Treatment is the same for carabaos as for humans. The following ingredients are used: roots of the hona (Abrus precatorius Linn.), tubli (Derris), ongali (Uvaria rufa Blume) and pakobol vines; roots of the homokan, salowasowa (Citrus hystrix, family Rutaceae) and pauli trees, and roots from the taghoy bush, (Canthium gynochthodes Baill.).

278
232
757
824

425

The roots are powdered and mixed with juice squeezed from young pineapple leaves. Some water is added and the mixture is boiled in a pot; banana leaves are stretched over the top to retain the steam. The person or carabao bitten is completely covered with a blanket. Then the boiling pot is placed under the blanket after a few holes have been punched in the top so the steam can escape. When the liquid cools the blanket is removed and the person or carabao rubbed down with the mixture.

278
232
757

Cattle

Before the war (1939) there were 61,880 cattle in Negros Oriental in comparison with the 39,950 in Negros Occidental.⁷⁶ Siaton had a thriving cattle industry before the war. A Spaniard who lived in Bais had a herd of more than 3,000 cattle that he grazed on Bondo. He owned such varieties as Indian (called Injun by the barriofolk), Sindi, Swiss, Nellori, a common Indian breed that may have come to the Philippines from Australia. Most families living in Bondo owned from four to six head of cattle; they usually owned more cattle than the barriofolk in other parts of Siaton municipality. The cattle were taken by truck to Dumaguete and then shipped to Manila.

231

Most of the cattle of the island were killed during the war; in 1948, there were only 17,870 head in Negros

⁷⁶ Yearbook of Philippine Statistics; 1946, p. 169.

For those who have no boars (botakal) the breeding fee is one pig from the resulting litter. (owners of many pigs give some of their females to friends to tend. If the female is small, the caretaker gets one-half of every litter produced by the pig while under his care. When the mature pig is killed, he gets one-half of the meat. Individuals in the poblacion often "farm out" a number of their pigs to friends in the barrio under these arrangements.

231
476

There is an amusing riddle about a mother pig and her litter known in Caticugan.

524

The one ahead is marching,
Those following are making music. What are they?

(Ang nag-uan gamarcha,
Ang nanga ulahi gasonata). Unsa man?

Young male pigs are usually castrated by their owners. The pig is caught, the legs tied, and the testes removed with a small knife. Some put the testes in a banana stalk so the pig will become "as big and fat as the banana tree." The juice of talong leaves is often squeezed on the wound to prevent infection.

[232]

The most common method of preparing pig food (lalog) is to cut a banana stalk into very thin slices and then pound the slices to a mush in the rice mortar. This mush is mixed with water that has been used to clean rice or cornmeal before cooking or to wash kitchen utensils. Nearly every kitchen has a container where this water (kinilis) is poured to be used for pig food. Tahop (chaff from ground corn) is often added to the pig's food. Cooked gabi leaves are fed the pigs for the

231